

**METHOD FOR REDUCTION OF ACRYLAMIDE IN COCOA PRODUCTS, COCOA  
PRODUCTS HAVING REDUCED LEVELS OF ACRYLAMIDE,  
AND ARTICLE OF COMMERCE**

**ABSTRACT**

Roasted cocoa beans having reduced levels of acrylamide, cocoa beans having reduced levels of asparagine, and an article of commerce. In one aspect, the invention provides a method for reducing the level of acrylamide in roasted cocoa beans comprising reducing the level of asparagine in cocoa beans. In another aspect, the invention provides a method for reducing the level of asparagine in cocoa beans comprising adding an asparagine-reducing enzyme to cocoa beans. In still another aspect, an article of commerce communicates to the consumer that the product comprising cocoa beans has reduced or low levels of asparagine and/or acrylamide.